Noreen's Kitchen
Old Fashioned Butter Pound Cake

Ingredients

4 sticks (1 pound) real butter, softened
   Do not use margarine!!
3 cups granulated sugar
6 eggs at room temperature
1 tablespoon vanilla extract

1 teaspoon almond extract (optional)
4 cups all purpose flour (not self rising)
1/2 cup milk
1/2 cup heavy cream

Step by Step Instructions

Preheat oven to 300 degrees.

Beat butter with mixer until light and fluffy.

Add sugar to butter and cream together until light and fluffy, at least three to five minutes.

Using the mixer on low speed, add eggs one at a time waiting 30 seconds between each addition to make sure the eggs are well incorporated.

Add extracts and mix to combine.

Add flour and milk in three additions. Alternating between 1/3 flour and then 1/3 milk, ending with milk.

Blend just until well combined.

The cake can be made in a large 10 cup Bundt pan or 10 cup tube or Angel Food cake pan or as I did in 2 standard 8 x 5 loaf pans. Spray the pans well and if desired, line with parchment paper to ensure good release. Make sure to spray the parchment paper as well.

Bake for 1 hour and 15 minutes for the loaves or 1 hour and 40 minutes for the Bundt or Tube pan. The cake is done when a toothpick or skewer inserted in the center comes out clean and free of any visible moisture.

Remove cake(s) from oven and allow to cool in pan for 10 minutes.

Remove cake(s) from pan and place on a rack to cool completely.

Store cakes in airtight containers, tins, or wrapped well in plastic wrap to retain freshness.

ENJOY!